

Culinary Arts/Back Kitchen
Level IV Unit Outline

Unit 1: Agenda Book Review/Classroom Rules

- Class discussion of student agenda book
- Review of classroom rules and expectations
- School safety protocols, district drills and emergency evacuations, behavior and meeting locations
- Review expectations and school policies for electronic devices

Unit 2: Safety, First Aid, Personal Protective Equipment and Shop Attire

- Identify, discuss, locate first aid and blood borne kits
- Identify, locate and demonstrate function and purpose of the Emergency Eye Station
- Identify, discuss, locate fire extinguisher
- Identify, distribute and discuss function and uses of protective eyewear, appropriate personal protective equipment (PPE) required in shop, and acceptable shop attire
- Identify, show location and discuss function and uses of the SDS (Safety Data Sheets) and how to interpret the information about paints and aerosols, content precautions, material labeling
- Equipment safety protocols
- Identify, demonstrate shop ventilation systems where applicable
- Identify locate and discuss function of shop flammable cabinet where applicable
- Discuss and demonstrate shop housekeeping of supplies, work stations and room maintenance
- Discuss and identify electrical safety considerations in the shop area
- Compile a safety section in the student shop notebook
- Identify, demonstrate air gauge function and operation where applicable
- Completion of online safety course and successful passing of safety test(s)

Unit 3: Safety and Sanitation

- The importance of the use and practice of good sanitation skills
- The importance of good personal hygiene and how it can affect a business
- Recognize when hand washing is required
- The importance of proper storage of ingredients
- Proper cleaning methods for equipment and work areas

Unit 4: Poultry Cookery

- Dry and moist cooking techniques

- Determining what cooking technique to use for what type of poultry
- Handling poultry during fabrication
- Carving poultry
- Proper preparation for various cooking techniques

Unit 5: Meat Cookery

- Sous vide cooking
- The importance of understanding meats and how to cook them
- The cost of mistakes when cooking protein items
- Resting meats
- Understanding marinades

Unit 6: Primal Cuts, Beef, Pork, Lamb, and Veal

- Primal cuts versus fabricated cuts of meat
- Meat structure
- Meat Buyers Guide
- Primal cuts for beef, lamb, pork, and veal
- Pre-browning meat versus no browning
- The Maillard reaction

Unit 7: Meat Cuts

- How to process meats
- Primal cuts for pork, lamb, beef and veal
- Processing of pork and lamb
- Curing, aging, and irradiation
- Grades of meat

Unit 8: Food Costing

- The importance of comparing prices when purchasing products
- Inventory management
- Rotating techniques to ensure that the oldest products are used first to avoid spoilage
- Using leftovers

Unit 9: Advanced Culinary Math

- Applying various math principles to Culinary Arts/Back Kitchen field to:
 - Calculate food costs
 - Calculate menu prices
 - Calculate overhead

Unit 10: Career Awareness, Exploration and Preparation

- Update individual student CTE portfolio
- Update resume, cover letter, Attendance for Success form, best work, etc.
- Professional behavior in CTE and customer relations
- Research career opportunities in the United States and abroad that require knowledge of world languages and diverse cultures
- Investigate entrepreneurship opportunities as options for career planning and identify the knowledge, skills, abilities, and resources required for owning and managing a business
- Examine the professional, legal, and ethical responsibilities for both employers and employees in the global workplace
- NOCTI Preparation
 - College Review
 - Scholarship Assistance
- ServSafe Certification
 - Industry Credentials
- Career Portfolio – Partnership Day
 - Interviewing
 - Feedback from Advisory Board members

Unit 11: Cooperative Education—Workplace

- Technical and career skills review
- Workplace attendance, review phone etiquette, greeting guests
- Workplace safety, hazards
- Employer responsibilities
- Financial literacy

Culinary Arts/Back Kitchen
New Jersey Student Learning Standards

NJ Learning Standards

CONTENT AREA	9.3 CAREER AND TECHNICAL EDUCATION
HOSPITALITY & TOURISM CAREER CLUSTER[®]	
Number	Standard Statement
<i>By the end of Grade 12, Career and Technical Education Program completers will be able to:</i>	
PATHWAY:	RESTAURANTS & FOOD/ BEVERAGE SERVICES (HT-RFB)
9.3.HT-RFB.1	Describe ethical and legal responsibilities in food and beverage service facilities.
9.3.HT-RFB.2	Demonstrate safety and sanitation procedures in food and beverage service facilities.
9.3.HT-RFB.3	Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities.
9.3.HT-RFB.4	Demonstrate leadership qualities and collaboration with others.
9.3.HT-RFB.5	Research costs, pricing, market demands and marketing strategies to manage profitability in food and beverage service facilities.
9.3.HT-RFB.6	Explain the benefits of the use of computerized systems to manage food service operations and guest service.
9.3.HT-RFB.7	Utilize technical resources for food services and beverage operations to update or enhance present practice.
9.3.HT-RFB.8	Implement standard operating procedures related to food and beverage production and guest service.
9.3.HT-RFB.9	Describe career opportunities and qualifications in the restaurant and food service industry.
9.3.HT-RFB.10	Apply listening, reading, writing and speaking skills to enhance operations and customer service in food and beverage service facilities.